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TWO HERRING CRAFT IN TODAY

This morning's arrivals are schs. Senator Gardner and the Shelburne ch. Ada D. Bishop with herring cargoes.

The Gardner is from Bonne Bay and was 14 days on the passage. She brings 1119 barrels salt and 224 barrels pickled herring. The Ada D. Bishop is consigned to Davis Brothers, and brings 952 barrels salt and 73 barrels pickled herring.

Yesterday's gill netting receipts was about 40,000 pounds.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Ethel, gill netting, 4000 lbs. fresh fish.

Sch. Sawyer, gill netting, 3500 lbs. fresh fish.

Sch. Quoddy, gill netting, 3000 lbs. fresh fish.

Sch. Mary F. Ruth, gill netting, 4000 lbs. fresh fish.

Sch. Quartette, gill netting, 1500 lbs. fresh fish.

Sch. Evelyn N., gill netting, 2000 lbs. fresh fish.

Sch. Orion, gill netting, 2000 lbs. fresh fish.

Sch. Little Fannie, gill netting, 4500 lbs. fresh fish.

Sch. Enterprise, gill netting, 3000 lbs. fresh fish.

Sch. Robert and Edwin, gill netting, 1000 lbs. fresh fish.

Sch. Senator Gardner, Bonne Bay, N. 1119 bbls. salt herring, 224 bbls. pickled herring.

Sch. Ada D. Bishop, Burin, N. 952 bbls. salt herring, 73 bbls. pickled herring, one box fish.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large, \$5 per cwt.; medium, \$4.25; snappers, \$3. Georges halibut codfish, large, \$5; medium, \$4.25.

Eastern halibut codfish, large, 4.25; medium, \$3.75; snappers, \$3.

Cusk, large, \$2.50; medium, \$1.75; snappers, \$1.50.

Hake, \$1.50.

Haddock, \$1.75.

Pollock, \$1.50.

Newfoundland herring, \$3.25 per cwt. for salt bulk. \$4.25 per bbl. for pickled.

Fresh Fish.

Splitting prices:

Haddock, \$1.10 per cwt.

Western cod, large, \$2.25; medium, \$2.00; snappers, 75c.

Eastern cod, large, \$2; medium, \$1.75; snappers, 75c.

Pollock, not gilled, 10c per 100 lbs. less than above.

Cusk, large, \$1.75; medium, \$1.15; snappers, 50c.

Pollock, round, 80c; dressed, 90c.

Fresh halibut, 17c for white and 9c for gray.

Newfoundland frozen herring, 3c per lb.

"BIG FELLOWS" HAVE GOOD FARES

But As Usual of Late, Market at New Pier Is Very Dull.

Quite a batch of the big fellows arrived at the Boston pier during the night and early morning, but on account of the dull trade, a number did not sell at the opening.

Some nice trips were reported, among them being sch. Sylvania, Capt. Jeffery Thomas with 85,000 pounds; Imperator, 58,000 pounds; Mary, 40,000 pounds; Ellen and Mary, 60,000 pounds; Stiletto, 80,000 pounds. Sch. Mary F. Curtis arrived shortly before 9 o'clock, her fare not being reported.

Low prices prevailed, wholesalers paying \$2.50 to \$4 a hundred pounds for haddock, \$3.50 to \$4 for large and \$2 for market cod, \$3 to \$5 for hake, \$2 to \$2.25 for pollock, \$1.75 for cusk and 25 cents a pound for fresh halibut.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Adeline, 4800 haddock, 1800 cod, 1000 hake, 1000 pollock.

Sch. Harriett, 3500 haddock, 2100 cod, 2000 hake, 3000 pollock.

Sch. Flavia, 5000 haddock, 1600 cod, 2000 hake.

Sch. Jeanette, 4000 haddock, 1500 cod, 1000 hake, 1000 cusk, 3000 pollock.

Sch. Ralph Brown, 4500 haddock, 1700 cod, 1200 cusk, 4500 pollock.

Sch. Mary T. Fallon, 6500 haddock, 900 cod, 1800 pollock.

Sch. Rose Standish, 400 haddock, 12,000 cod.

Sch. Sadie M. Nunan, 2000 haddock, 12,000 cod, 3000 hake, 1500 pollock.

Sch. Elizabeth W. Nunan, 7000 haddock, 1500 cod, 5000 hake, 1000 pollock.

Sch. Angeline C. Nunan, 11,000 haddock, 400 cod, 3000 hake.

Sch. Manomet, 4000 haddock, 2000 cod, 1800 hake.

Sch. Josephine DeCosta, 5000 haddock, 2500 cod, 2500 hake, 3000 pollock.

Sch. James and Esther, 5500 haddock, 800 cod, 2500 hake.

Sch. Buema, 12,000 haddock, 4000 cod, 1000 pollock.

Sch. Mary DeCosta, 2000 haddock, 1600 cod, 1000 hake, 2500 pollock.

Sch. Alice, 3000 haddock, 1000 cod, 500 hake, 1000 cusk.

Sch. Stiletto, 60,000 haddock, 17,000 cod, 3000 hake.

Sch. Sylvania, 85,000 haddock, 10,000 cod.

Sch. Mary F. Curtis.

Sch. Swell, 42,000 haddock, 700 cod.

Sch. Imperator, 42,000 haddock, 15,000 cod, 1500 hake.

Sch. Mary, 22,000 haddock, 17,000 cod.

Sch. Ruth, 17,000 haddock, 8000 cod, 5000 cusk.

Sch. Waltham, 9000 haddock, 1500 cod, 3000 hake, 2500 pollock.

Sch. Mary P. Goulart, 4500 haddock, 600 cod, 1000 hake, 1500 pollock.

Sch. Leonora Silveria, 6000 haddock, 3000 cod, 1500 hake, 2000 pollock.

Sch. Russell, 5000 haddock, 1000 cod, 1000 hake, 1000 pollock.

Sch. Jorgina, 4000 haddock, 2500 cod, 1000 hake, 1000 pollock.

Sch. Ellen and Mary, 30,000 haddock, 20,000 cod, 9000 hake, 2000 halibut.

Haddock, \$2.50 to \$4 per cwt.; large cod, \$3.50 to \$4; market cod, \$2; hake, \$3 to \$5; pollock, \$2 to \$2.25; cusk, \$1.75; halibut, 25 cents per pound for white and gray.

Fulton Market Fish Notes.

There was a difference of opinion as to conditions in the salt water fish market last week, the Fishing Gazette says. Some wholesale commission men said the volume of business was fair, while others reported that there was very little doing in the fish line, owing to the uncertain weather and the over-production of fish. In nearly all cases prices were very low, so much so that buyers did not care to carry any stock over, fearing that there may be even lower prices before there is an advance in price.

Haddock sold at 4 to 5c. per lb.

Hake sold at 4c. per lb.

Western white halibut on Saturday brought 8c., Monday 9 to 10c. and Wednesday to Friday 10 to 12c.

Pollock brought 4 to 5c. from Monday on.

The market crafts landed a great deal of cod and prices necessarily were very low. Market cod up to and including Thursday sold at 1-2 to 2c. a pound. On Friday there was an advance of 1-2c. Steak cod was quoted at 4 to 5c., with the exception of Friday, when the price was 5 to 6c.

Big Haddie Shipment.

To the markets of Quebec, Ontario and the Canadian west over 500,000 pounds of finnan haddies were shipped from Digby in December, an increase of over 100,000 pounds over November. The correct figures are: November, 308,340 pounds; December, 516,540 pounds, and including all shipments of cured and fresh fish to American and Canadian markets nearly 2,000,000 pounds were shipped from Digby in December by steamer and rail. About all the Canadian shipments went via St. John, while the bulk of the American shipments went via Yarmouth.

Porto Rico Fish Market.

Codfish.—Sales are almost paralyzed, and the advices by cable to the effect that the steamers due this week from New York bring practically no dry fish for the island have had very little influence in our markets. Quotations today are: \$26 at San Juan and Mayaguez, \$25 at Ponce—per cask of 448 lbs.—on basis "net ex wharf."

Pollock and haddock are entirely neglected, and we quote same rather nominally at from \$15 to \$20 per drum. —S. Ramirez & Co.

Provincetown Fishing News.

The O'Neill boats secured the following catches of flounders:

January 1—Mildred Agnes, 16 bbls., Verna and Esther 5 bbls., L. B. Winsor, 11 bbls.

January 3—Mildred Agnes, 12 bbls., Verna and Esther 25 bbls., L. B. Winsor, 6 bbls.

January 4—Mildred Agnes, 20 bbls., Verna and Esther 14 bbls., L. B. Winsor, 13 bbls.

The Williams boats secured the following:

January 1, 3 and 4—Crescent 29 bbls. flounders.

January 1 and 4—L. B. Foster 17 bbls.

WHY SALT COD PRICE IS HIGH

There are more reasons than one why the price of codfish in the Maritime Provinces is high, says the Fishing Gazette. No less than eight steamers have left St. John's, Newfoundland, bound for the Mediterranean ports direct; every one of those boats were filled jam-full with codfish; the alone would have a tendency to lessen stocks, none too ample in Newfoundland. Of course some steamers that ply between New York and Liverpool have also taken their full measure of codfish from the Maritime Provinces. Portugal has let down the bars by removing the long-standing and retaliatory tariff against Canadian fish. France no longer grants bounties to her fishermen; in fact, she takes the catches away from them for war rations and internal consumption; that cuts the French fisherman off from competition with the Canadian shippers of fish. The Newfoundland catch of cod was short, 150,000 anyway. No wonder that fish is bringing a fancy price to the north of us.

N. F. WHALING WAS A FAILURE

The decline of the whaling industry has hit Newfoundland recently. Of the six ships which engaged in the pursuit of whales during the past year only one paid a dividend. This one secured 65 whales.

The total catch was only 168 whales. For the first years after the industry was established in Newfoundland, in 1897, the kill averaged 1500 whales annually. It was not unusual for one steamer to bring in 250 during a season. Prices were good and the business was so profitable that speculation reached a feverish pitch. Factories representing outlays of from \$30,000 to \$40,000 sprung up all along the coast, but few of these are now in operation.

Why Not a Salt Fish Association?

"Tis a poor rule that don't work both ways." The Norway Fishermen's Union sprung into being to protect the interests of the fishermen of Norway, at least according to its sponsors, who were to increase the profits of the fishermen 5 per cent. and incidentally reserve an additional 5 per cent. for themselves. The plan, as outlined, was to choke off entirely the leading Norway mackerel houses of New York and Philadelphia, who hitherto have been vital factors in the business in this country. Why don't the salt fish merchants have an association, too? Why can't dictation come from their other side? Why can't our merchants work in unison and strive for their rights? It surely can be done without running afoul of the Sherman anti-trust law.—Fishing Gazette.

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LOBSTERS FOR THE SOLDIERS

British soldiers at the front will feast on lobster if the proposal of Newfoundland is accepted by the British War Department—it was learned Sunday night.

The bulk of the colony's canned lobster output usually is sold in Germany, but this market has been closed because of the war. While the catch last year was small with a total pack of 12,000 cases as against an average of 20,000 cases in previous years, the packers have been left with virtually the whole of it on their hands.

After the opening of the war, the price dropped nearly 50 per cent.

In order to avoid a complete failure of the industry for the year it is proposed that the British Government purchase all the product at a reasonable figure as a ration for the soldiers in the field.

Freezing Fish in Brine as Soon as Caught.

Freezing fish in brine has been recently demonstrated by Dr. J. H. Hjort, of Norway.

Dr. Hjort used a barrel filled with brine and ice and in this placed fish, quite large ones. These he kept in the brine anywhere from 20 to 40 minutes. When removed they were frozen through to the bone. The brine must be 15 degrees below freezing to cause such quick action on the fish. Under the present method of freezing fish by air it would take fully three times as long to freeze the same fish and then the fish would not be so delicious when cooked. The feature of the new method, Dr. Hjort pointed out, was that the fish retained its natural color and taste. This is not so when frozen by air. Another very important feature of the new method was that it was much quicker as, for instance a large cod could be frozen in an hour, herring in 15 minutes and a haddock in three-quarters of an hour. Under the method now in vogue about three hours would be required to properly freeze a large codfish.

The fish were first dipped in fresh water and just as soon placed in the tank of brine, if it was at the proper temperature, would begin to freeze immediately, the action of the brine on the fish caused the skin to harden right away.—Canadian Fisherman.

Jan. 13.

Portland Fishing News.

The sch. Eleanor, of the local fishing fleet, brought in one of the largest trips of the season for a Portland fishing schooner Monday, when she came sailing up the harbor, laden deep with 40,000 pounds of mixed fish, which was sold to the F. S. Willard Company on Central wharf. Practically all of the arrivals Monday were large for the size of the vessels that came in the Marjorie Turner having 25,000, the George Bowden 5000, the Lizzie May, 4000 and the Mustado 5000.

TWO HERRING CRAFTS HOME

Sch. Meteor Also Here from St. Jacques N. F. With Salt Cod.

One by one the Newfoundlanders are arriving, two more of the crafts being here with cargoes of frozen and salt herring this morning.

Sch. Oriole, Capt. Ambrose Fleet, arrived during the night, with a partial load, while yesterday afternoon, Sch. Athlete, Capt. Thomas Benham, made her appearance with a full cargo.

Sch. Meteor also arrived yesterday from St. Jacques, N. F. with 365,000 pounds salt cod, and 42 quintals dry cod for the Gorton-Pew Fisheries Company.

Gill netting receipts yesterday totaled about 20,000 pounds. None of the fleet went out today on account of the storm.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Oriole, Bay of Islands, N. F., 60,000 lbs. frozen herring, 150 bbls. pickled herring, 100 bbls. salt herring.

Sch. Meteor, St. Jacques, N. F., 365,344 lbs. salt cod, 42 qtls. dry cod.

Sch. Athlete, Bay of Islands, N. F., 250,000 lbs. frozen herring, 400 bbls. salt herring, 114 bbls. pickled herring, 3 bbls. cod oil.

Str. Ethel, gill netting, 3000 lbs. frozen fish.

Str. Sawyer, gill netting, 1600 lbs. fresh fish.

Str. Mary F. Ruth, gill netting, 4000 lbs. fresh fish.

Str. Julia May, gill netting, 2000 lbs. fresh fish.

Str. Quartette, gill netting, 1000 lbs. fresh fish.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large, \$5 per cwt.; medium, \$4.25; snappers, \$3. Georges halibut codfish, large, \$5; medium, \$4.25.

Eastern halibut codfish, large, 4.25 medium, \$3.75; snappers, \$3.

Cusk, large, \$2.50; medium, \$1.75; snappers, \$1.50.

Hake, \$1.50.

Haddock, \$1.75.

Pollock, \$1.50.

Newfoundland herring, \$3.25 per bbl. for salt bulk, \$4.25 per bbl. for pickled.

Fresh Fish.

Splitting prices:

Haddock, \$1.10 per cwt.

Western cod, large, \$2.25; medium, \$1.50; snappers, 75c.

Eastern cod, large, \$2; medium, \$1.50; snappers, 75c.

All codfish, not gilled, 10c per 100 pounds less than above.

Hake, \$1.25.

Cusk, large, \$1.75; medium, \$1.15; snappers, 50c.

Pollock, round, 80c; dressed, 90c.

Fresh halibut, 17c for white and 9c for gray.

Newfoundland frozen herring, 3c per lb.

MADE MONEY BY LAYING OVER

Four Long Headed Skippers Took a Chance and Got a Raise Today.

A small fleet of crafts made the Boston fish pier during the night, including two steam trawlers and three sailing crafts.

Sch. Sylvania, Capt. Jeffery Thomas, sch. Mary F. Curtis, Henry F. Curtis, and three others of yesterday's fleet laid over till today and profited thereby, securing 3 cents a pound for their haddock.

Wholesale quotations were \$2.25 to \$5 a hundred pounds for haddock, \$4.50 to \$5 for large cod, \$2.50 to \$3 for market cod, \$3 to \$5.50 for hake and \$6 for pollock.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

Str. Billow, 18,000 haddock, 3000 cod.

Str. Surf, 29,000 haddock, 700 cod.

Sch. Gertrude DeCosta, 55,000 cod, 9000 pollock.

Sch. Washakie 11,000 haddock, 16,000 cod, 4000 hake, 11,000 cusk.

Sch. Valerie, 24,000 haddock, 1700 cod, 2000 hake.

Haddock, \$2.25 to \$5 per cwt.; large cod, \$4.50 to \$5; market cod, \$2.50 to \$3; hake, \$3 to \$5.50; pollock, \$3.

LOBSTERS TWO CENTS AT HALIFAX

Says the Halifax, N. S., Herald:

Lobsters of all sizes are now being landed at Halifax by lobster fishing craft from all points along the coast and nothing caught is spared. Very small lobsters are being taken from the pots and sold to dealers without mercy and without a thought of the future for this once great industry. Some fishermen do not seem to give a moment's consideration to the future and are rapidly working the ruin of his fishery. They do not think of what a splendid investment it would be for them to return the small lobsters to the sea where, in two years or so, they would be worth four to five times the value they are when marketed small by them without discrimination.

One fish firm informed The Herald yesterday that they were receiving an average of about 1500 lobsters a day during the past week. A percentage of these are small and for the smallest of them the fishermen are only receiving two cents each. It is a pity that the industry should be slowly but surely ruined by the present methods, and it is high time some action was taken to preserve this valuable fishery.

There was a law that nothing under nine inches were to be taken, but this was later abolished in favor of a standard lobster trap, set by the gov-

ernment, which was of larger than the pots used previously and supposed to allow the small lobster escape and only hold the large ones. Evidently this does not as it was intended to and it is all that some of the lobstermen adhere to the regulation trap. If these fishermen evidently believe the old saying that "a bird in the bush is worth two in the hand," but they to take a broader view of the fact, they would profit in the long run. The price being paid fishermen for large lobsters is 18 cents each, mediums, 6 cents.

The maritime provinces of Canada will have to look to their laurels as chief controllers of the lobster industry, says the Montreal Journal Commerce. The Maine fishery, had suffered from over-fishing, is now again and—what may be important—a serious effort is made by the American authorities to create a lobster fishery on their coast, in Puget Sound. The department of fisheries of the state of Washington, which has taken the matter has just received 6000 lobsters from the Maine coast, for planting in its waters. Two thousand died in transportation, and 500 more were lost in the business, although at present somewhat depressed on account of the war, is a very important one on the Atlantic coast, and therefore the possibility of a competitive industry arising on the other side of the continent will be watched with keen interest.

Going to Georges.

Capt. Axel Laager is fitting out a Mildred for a Georges trip.

SALT MACKEREL ARE PRETTY

Says the Fishing Gazette: "Mackerel holders seem to be doing the market pretty firm. They are about putting up their prices for a barrel. I told them to put price up \$10 a barrel, so far as concerned, that I had no desire ever to be an 'inside buyer,' leading New York authority today.

"I guess all the holders of mackerel as though they were going to raise their price for them before the through," said an eminent Wednesday.

Advices received at Boston Telegram, under date of Jan. 12, Liverpool, Eng., report the export of fishing from the various fish markets as being poor, so far as salt mackerel is concerned.

The shipments of Irish salt mackerel from Liverpool, Eng., for the ending Jan. 3 included 100 barrels for Boston, 480 barrels for St. John, 480 barrels for Baltimore and 180 barrels for Philadelphia.

Liverpool, Eng., Dec. 10—Shipments of Irish salt mackerel for week today were as follows: To London, 350 barrels; To Bristol, 524 barrels; To Devonian, 524 barrels; To Liverpool, 120 barrels. To Philadelphia, 120 barrels. To Haverford, 316 barrels. To Swansea, 150 barrels. 1,460 barrels.

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